

# CHRISTMAS TURKEY AND STUFFING

Noreens Recipe

For a 12-15 lb. turkey

**3/4 cup margerine**

**1/2 cup chopped onion**

**1 cup chopped celery stalks & leaves**

**2 tsp. dry parsley flakes**

**2 tsp. thyme**

**1 tsp. sage**

**1/2 tsp. powdered clove 1 tsp. salt**

**3/4 tsp. black pepper**

**3/4 tsp. celery seed**

**1/2 tsp. nutmeg**

**3 to 4 quarts bread cubes**

**1 cup finely chopped pecans**

**1/4 cup butter**

**1/4 cup maple syrup**

Toast 20 to 22 slices of white bread and, when cool, cut into 1/4 inch cubes.

Melt margerine or butter in a dutch oven. Add onion, celery and seasonings. Cook 5 to 7 minutes, stirring constantly, over low heat. Remove from heat. Add bread cubes and pecans and mix well. Stuff turkey.

To cook Turkey, rub skin with \*margerine;sprinkle with paprika and thyme. Turn, breast side down and bake on a trivet in a 325F oven for 1 hour. Turn breast side up. Make a tent of a sheet of aluminium foil and place loosely over turkey( do not let foil touch elements). Continue to bake at 325F for about 5 hours,total. ( use about 25 minutes per lb.; check for doneness by inserting a fork between the leg and side,if liquid is clear, roast is near done) For the last half hour, remove foil to brown. Let rest for 1/2 hour before carving and while you make the gravy.

NOTE: \*To add a different flavour you can rub the skin with a mix of butter and maple syrup. After the turkey has cooked for 3 hours, brush on more of the butter-maple mix and continue basting with pan drippings every 15 minutes until done as above.